



Chicken 65 Recipe

Ingredients

- Sachets MAGGI Masala-ae-Magic
- gms Chicken (Breast) (Shredded)
- Teaspoon Ginger Paste
- Teaspoon Garlic Paste
- 1/2 1/2 Teaspoon Amchur Powder
- Tablespoons Refined Wheat Flour
- Egg (Beaten)
- 1/2 1/2 Teaspoon Kashmiri Chilli Powder
- Tablespoons Oil
- Green Chillies (Slit)
- Curry Leaves

Instruction

1. Prepare ingredients as mentioned in the list. In a bowl, mix the chicken, ginger paste, garlic paste, amchur powder, corn flour, beaten egg and chilli powder. Add the MAGGI Masala-ae-Magic and let it marinate for half an hour.
2. Heat oil in a pan and fry the green chillies and curry leaves. Once done, remove and keep them aside.
3. In the same pan, fry the marinated chicken. Once done, remove onto a serving platter.
4. Garnish it with the fried green chillies, curry leaves and serve hot.

Nutrition

| | |
|---------------|-------------|
| Carbohydrates | 5.57 g |
| Energy | 403.01 kcal |
| Fats | 33.34 g |
| Protein | 20.44 g |

38 Minutes

5 Servings